



## 2012 Kevin Arnold Shiraz – Ashleigh Anne

Cultivars:	88% Shiraz, 8% Grenache, 4% Mourvedre			
Production Area:	Stellenbosch			
Production Quantity:	205 Barrels			
Barrel ageing:	20 months, 225L and 500L French oak barrels			
Analysis:	Alc	14.25%	RS	2.6 g/L
	TA	5.2 g/L	pH	3.63

Vibrant dark fruit, earthy and clove pepper spice lead the aromatics of this Stellenbosch Shiraz, accompanied by soft liquorice undertones. Natural acidity and the classic granular tannins are very characteristic of the voluptuous nature of a Stellenbosch Shiraz. This vintage is named after Ashleigh Anne, Jeremy and Leigh Ord's oldest daughter.

### Vintage Review:

Great winter with sufficiently cold and wet conditions. Spring brought moderate warmth initiating good even growth but late cultivars such as Cabernet Sauvignon received rain during flowering causing bad fruit set resulting in a 45% lower crop. Reds wines stood out in the vintage as being expressive and classical with lower alcohols.